

CLARION® FOOD MACHINERY GREASE, NO. 2



Date 03/12

DESCRIPTION: Clarion Food Machinery Grease, No. 2 effectively lubricates most machinery used to manufacture, process, package and store food products. The approximate temperature range of this NLGI No. 2 grease is 0 to 275°F (-18 to +135°C). Clarion Food Machinery Grease, No. 2 is very resistant to water washout and is water insoluble. The texture is smooth, buttery, and adhesive. The grease has a neutral mild petroleum odor and the color is clear with a slight cloud. The grease is non-staining.

QUALITIES: Neutral mild petroleum odor, nonstaining and nonpigmented. Mineral oil used to make this grease is Food Grade White Mineral Oil and meets FDA 21 CFR 172.878 and 178.3620(a). Very resistant to water washout and water insoluble. Finished product meets FDA 21 CFR 178.3570 "Lubricants with incidental food contact."

APPLICATIONS: Food processing and packaging machinery where there is a possibility of incidental contact.
Lubrication of water well pumps and water system machinery where an NSF/ANSI Standard 60 and/or Standard 61 certified lubricant is required or desired.

CLASSIFICATIONS: **Certified to NSF/ANSI Standard 60: Drinking Water Treatment Chemicals—Health Effects and NSF/ANSI Standard 61: Drinking Water System Components—Health Effects**

NSF H1 Registered — Listed in "NSF Registered Proprietary Substances and Nonfood Compounds." These products are authorized for use under USDA Inspection and Grading Programs.

NSF H1 - Lubricants with incidental contact (Definition)

"These compounds may be used as a lubricant or antirust film on equipment and machine parts in locations in which there is exposure of the lubricated part to edible products. They may also be used as a release agent on gaskets or seals of tank closures. The amount used should be the minimum required to accomplish the desired technical effect on the equipment. If used as an antirust film, the compound must be removed from the equipment surface by washing or wiping as required to leave the surface effectively free of any substance which could be transferred to food being processed."



Certified to
NSF/ANSI Standard
60 and 61

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Date 03/12 - (Continued)

TYPICAL PROPERTIES:

CLARION® FOOD MACHINERY GREASE, NO. 2

NLGI Consistency Number	2
Material Code	655699009
Thickener	Anhydrous Calcium Soap
Texture	Smooth, Buttery, Adhesive
Fillers	None
Color, Observed	Clear with Slight Cloud (May have slight yellow cast after storage)
Worked 60 Penetration, ASTM D-217	265-295
Dropping Point, ASTM D-566, °F (°C)	290 (143)
Water Washout, ASTM D-1264, % loss at 100°F	2.4
Oil Separation, ASTM D-1742, % loss	3.6
Approximate Application Temperature Range, °F (°C)	0 to 275 (-18 to 135)
NSF Registered (Registration Number)	H1 (124598)
NSF/ANSI Standard 60 Certified	✓
NSF/ANSI Standard 61 Certified	✓
FDA, 21 CFR 178.3570	✓
Base Fluid Viscosities, at 100°F, cSt (SUS)	194 (899)
Viscosity Index	140